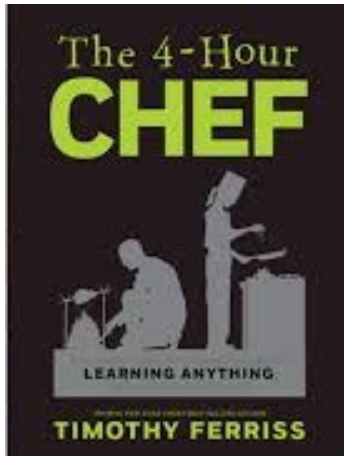


Maricopa Public Library - Genre Reader's Guide

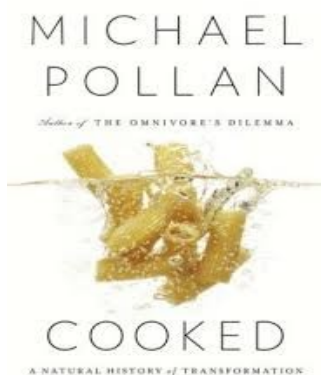


Learn how to Cook From Scratch



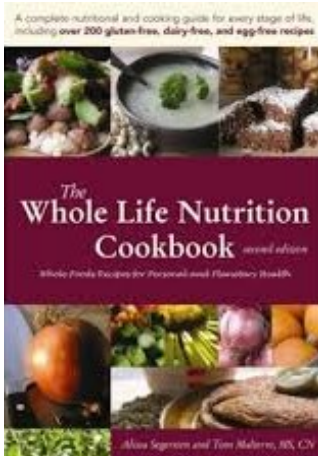
The 4-hour chef :The simple path to cooking like a pro, learning anything, and living the good life
by Timothy Ferriss.

Featuring recipes and cooking tricks from world-renowned chefs, and interspersed with the radically counterintuitive advice Ferriss's fans have come to expect, "The 4-Hour Chef" is a practical but unusual guide to mastering food and cooking, whether you are a seasoned pro or a blank-slate novice.



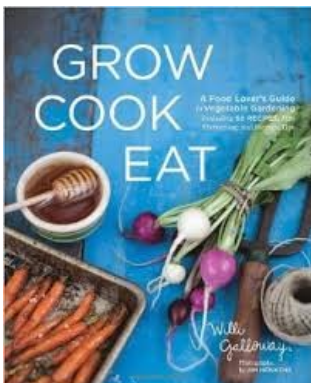
Cooked :A natural history of transformation
by Michael Pollan.

Here, he discovers the enduring power of the four classical elements--fire, water, air, and earth--to transform the stuff of nature into delicious things to eat and drink.



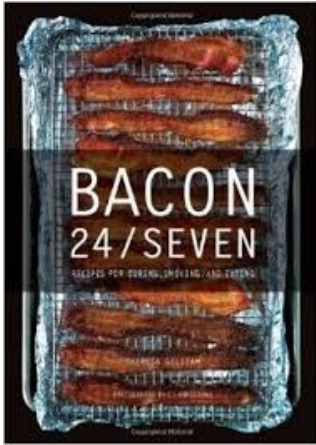
The Whole Life Nutrition Cookbook
Over 300 delicious whole food recipes, including gluten-free, dairy free, Soy-free, and egg-free dishes
by Alissa Segersten and Tom Malterre, MS, CN.

Nutritionist Tom Malterre and Chef Alissa Segersten understand that food can be both healing and delicious and in **THE WHOLE LIFE NUTRITION COOKBOOK** they provide information on the importance of living a Whole foods lifestyle, and How to transition into one. Readers will learn to prepare foods that promote optimal health, prevent disease, and energize the body.



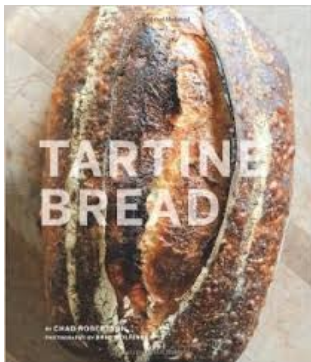
Grow cook eat : food lover's guide to vegetable gardening
by Willi Galloway

Guide to growing and harvesting a variety of vegetables and herbs, With advice on storage and preparation techniques and Recipes for vegetable dishes.



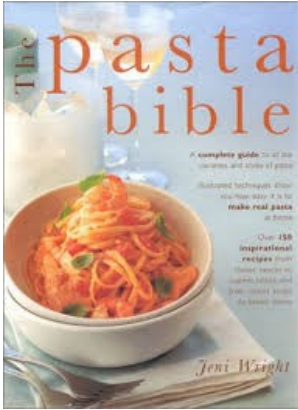
Bacon 24/seven :Recipes for curing, smoking, and eating
by Theresa Gilliam

There's never a wrong time to eat bacon, and this new cookbook proves it, offering mouth-watering recipes for any hour of the day, from Pork Belly Hash with Kale and Sweet Potatoes to Apple Pie With Bacon Strudel. Bacon isn't just an infatuation --it's a way of life.



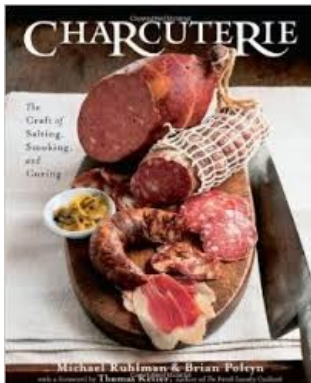
Tartine bread by Chad Robertson

The bread at San Francisco's legendary Tartine Bakery was developed by renowned Baker Chad Robertson over a decade of working with the finest artisan bakers in the United States and France, followed by another decade baking solo in a small wood fired oven on the coast of Northern California. The following for this singular bread far exceeds the bakery's daily production. Now, clear instructions and hundreds of step-by-step photos show you how to make this elemental bread. Also included are more than 30 sweet and savory recipes using the day-old bread to make sandwiches, soups, puddings, French toast and kale Caesar.



The pasta bible :The definitive sourcebook, with over 1,000 illustrations
by Chritian Teubner, Silvio Rizzi & Tan Lee Leng.

A history of noodles, noodle making, and noodle varieties is followed by more than Eighty recipes for international dishes from such diverse locales as Italy, Eastern Europe, and Japan--including soups, pasta salads, a variety of entrees, and some desserts.



Charcuterie: The Craft of Salting, Smoking, and Curing

By Michael Ruhlman and Brian Polcyn with a forward by Thomas Keller

In addition to providing classic recipes for sa sages, terrines, and pâtés, Michael Ruhlman and Brian Polcyn expand the definition to include anything preserved or prepared ahead such as Mediterranean olive and vegetable rillettes, duck confit, and pickles and sauerkraut. Ruhlman, c author of *The French Laundry Cookbook*, and Polcyn, an expert charcterie instructor at Schoolcraft College in Livonia, Michigan, present 125 recipes that are both intriguing to professionals and accessible to home cooks.